

生猛海鮮 | Catch of the day

阿拉斯加長腳蟹 < 貳食 >

Alaskan Crab Two Ways (Approx. 4 Jin)

- 雞油花雕蒸蟹身配手工粉
Steamed with Handmade Noodles in Aged Huadiao Wine
- 沙撈越胡椒焗蟹爪
Sauteed with Sarawak Black Pepper

HK\$ 時價

(隻 / 約四斤)

堂弄過橋加拿大象拔蚌湯

Poached Canadian Live Geoduck
in Chicken Broth (Approx. 24 Tails)

HK\$ 時價

(隻 / 約一斤半)

欖菜椒鹽龍蝦

Stir-fried Lobster and Preserved Olive Vegetables
with Salt and Pepper

HK\$ 時價

上湯牛油焗本地龍蝦

Baked Local Lobster in Broth and Butter Sauce

HK\$ 時價

龍騰四海

Wok-fried Lobster with Steamed Egg White

HK\$ 時價

海斑 < 貳食 >

Fresh Grouper Two Ways

- 老菜脯蒸海斑球 及 金不換啫斑頭腩
Steamed Grouper Fillet with Preserved Radish and
Wok-fried Grouper Brisket and Bone with Ginger and Thai Basil
- 羊肚菌炒海斑球 及 金銀蒜蒸頭腩
Sauteed Grouper Fillet with Morel Mushroom
Steamed Grouper Brisket and Bone with Garlic

HK\$ 時價

香茅鮮花椒焗脆鱔 (堂弄)

Baked Eel with Lemongrass and Green Pepper

HK\$ 時價

薑蔥乾燒肉蟹

Wok-fried Mud Crab with Ginger and Spring
Onions (Approx. 12 Tails)

HK\$ 時價

(隻 / 約十二兩)

👍 招牌 Signature

🌿 素食 Vegetarian

🌶️ 微辣 Mildly Spicy

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茗茶開水費：大堂雅座每位港幣 \$22；貴賓房每位港幣 \$28。

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鮮 | Seafood

桔柚黑鱈魚  Deep-fried Crispy Black Cod with Tangerine Sauce	HK\$ 358
燻汁鱈魚腩 Sauteed Black Cod with Shanghainese Sweet Soy Sauce	HK\$ 338
金不換頭抽焗虎蝦 Baked Tiger Prawns with Thai Basil and Premium Soy Sauce	HK\$ 288
黑松露翠綠鮑魚片 Sliced Abalone with Black Truffle and Seasoned Vegetables	HK\$ 288
香煎竹節蚌配照燒汁 Pan-fried Razor Clam with Teriyaki Sauce	HK\$ 288
鮮淮山九年百合炒刺身帶子 Stir-fried Japanese Scallops and Yam with Fresh Lily Bulbs	HK\$ 268
金華火腿花菇蒸斑片 Steamed Grouper Fillets with Yunnan Ham and Shiitake Mushrooms	HK\$ 238
百香果金衣蝦球 Crispy Prawn Balls in Passion Fruit Sauce	HK\$ 238
嫩煎深海魷魚配法式青醬 Pan-seared Giant Squid with French Pesto Sauce	HK\$ 238
雞油菌法蔥滑蛋蝦腰 Scrambled Eggs with Prawns and Chanterelle Mushrooms	HK\$ 188

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甜品 | Dessert

“苑” 甜品拼盆 Amber's Dessert Platter	HK\$ 188
朱古力卷蛋 Chocolate Swiss Roll	HK\$ 78 (位 Per Person)
特濃朱古力慕絲 Dark Chocolate Mousse	HK\$ 78 (位 Per Person)
士多啤梨朱古力慕絲 Strawberry Chocolate Mousse	HK\$ 78 (位 Per Person)
伯爵茶奶凍 Earl Grey Panna Cotta	HK\$ 78 (位 Per Person)
藍莓 / 芒果酪糯米滋 Blueberry / Mango Yogurt Mochi	HK\$ 78 (位 Per Person)
提拉米蘇 Tiramisu	HK\$ 78 (位 Per Person)
抹茶卷蛋 Matcha Swiss Roll	HK\$ 68 (位 Per Person)
青提茉莉花茶蛋糕 Green Grape Jasmine Tea Cake	HK\$ 68 (位 Per Person)
巴斯克芝士蛋糕 Basque Cheesecake	HK\$ 68 (位 Per Person)
芒果麻糬蛋糕杯 Mango Mochi Cake Cup	HK\$ 68 (位 Per Person)
法式焦糖燉蛋 Crème Brûlée	HK\$ 68 (位 Per Person)
椰汁卷配芒果 Coconut Roll with Mango ("Cheong Fun" Style)	HK\$ 48

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菜 | Vegetables

- | | |
|--|----------|
| “苑” 小炒皇 
Sauteed Crispy Vegetables, Mantis Shrimps,
BBQ Pork, Chive Blossoms, Taro and
Preserved Radish | HK\$ 208 |
| 大澳蝦膏啫啫羅馬生菜
Romaine Lettuce with Tai O Shrimp
Paste In Sizzling | HK\$ 188 |
| 野生竹筴漁湯浸菜苗
Bamboo Fungus and Baby Vegetables in Fish Broth | HK\$ 188 |
| 福果豚肉千頁有機豆腐
Sauteed Pork with Organic Tofu with Ginkgo Seed | HK\$ 168 |
| 牛肝菌燴有機豆腐 
Braised Organic Tofu with Porcini Mushroom | HK\$ 168 |
| 九年百合如意上素 
Stir-fried Fresh Lily, Water Chestnuts
and Mixed Vegetables | HK\$ 168 |
| 原個日本南瓜燴蛋白 
Stewed Japanese Pumpkin with Egg White | HK\$ 168 |
| 葛仙米濃雞湯浸菜苗
Seasonal Vegetables, Algae in Chicken Broth | HK\$ 168 |
| 拍蒜魚露生炒時蔬
Sauteed Seasonal Vegetable and Garlic with Fish Sauce | HK\$ 148 |

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飯 • 麵 | Grain

鮮蟹肉濃湯脆米泡飯 🍷
Seafood Crispy Rice Soup in Chicken
Broth

HK\$ 238

松茸羊肚菌燴岩米 🍃
Braised Rock Rice with Mild Morels and
Matsutake

HK\$ 238

招牌蜜汁叉燒銷魂飯 🍷
Signature BBQ Pork with Steamed Rice
Served Sunny-side-up Egg

HK\$ 188
(位 Per Person)

賽螃蟹煎雙面黃
Pan-fried Crispy Noodles topped with
'Egg White and Crab Meat'

HK\$ 188

XO 醬乾炒和牛河粉
Stir-fried Flat Rice Noodles with Wagyu Beef
with XO Sauce

HK\$ 188

新竹米蟹肉炒桂花
Stir-fried Rice Vermicelli with Crab Meat
and Egg

HK\$ 188

黑松露和牛鬆炒絲苗
Fried Rice with Minced Wagyu Beef and
Black Truffle

HK\$ 188

海苔鱈魚蛋白炒絲苗
Fried Rice with Cod Fish, Egg White and
Kombu

HK\$ 188

如意蝦籽乾燒伊麵
Stir-fried E-Fu Noodles with Shrimp Roe

HK\$ 148

秘製醬皇吊片絲炒麵
Stir-fried Noodles with Cuttlefish with
Home-made Sauce

HK\$ 148

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燒味 | Barbecue Meat

金陵脆皮燒乳豬👍

Crispy Roasted Marinated Suckling Pig

烹調時間約 45 分鐘

Cooking time: about 45 minutes

HK\$588 / \$1,088

(半隻 / 原隻)

北京片皮鴨👍

Roasted Beijing Duck (Whole Bird)

烹調時間約 45 分鐘

Cooking time: about 45 minutes

HK\$ 588

(原隻)

“苑” 西班牙黑豚叉燒👍

Amber's Iberica Pork Fillet with

Glazed French Longan Honey

HK\$338

金不換灸燒梅頭第一刀

Grilled Pork Belly with Thai Basil

HK\$ 308

傳統古法枇杷雞

Traditional Roast Chicken

烹調時間約 30 分鐘

Cooking time: about 30 minutes

HK\$ 438

櫻花蝦瑤柱文昌雞

Poached Wenchang Chicken with Sakura Shrimps

HK \$228 / \$438

(半隻 / 原隻)

咖啡豆燻二十日初鵝👍

Deep-fried Crispy Pigeon (Whole Bird)

HK\$ 118

(原隻)

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前菜 | Appetizers

昆布龍眼蜜燴金蠔👍 Pan-seared Semi-dry Dried Oysters with Longan Honey (Three Pieces)	HK\$ 238 (三件)
羊肚菌花膠水晶凍👍 Morel Mushroom and Fish Maw Jelly (Per Person)	HK\$ 188 (一位用)
青醬冰鎮鮑魚 Chilled Abalone with Pesto Sauce	HK\$ 168
香蔥紅蜆頭 Chilled Jellyfish with Scallion Oil	HK\$ 138
冰鎮鵝掌翼 Chilled Goose Web and Wings	HK\$ 118
川味鮮沙薑爽脆豬手🌶️ Chilled Pig's Trotters with Sichuan Style and Sand Ginger	HK\$ 118
椒麻川香鴨舌🌶️ Duck Tongues with Sichuan Pepper	HK\$ 118
珍菌松茸素鴨 Crispy Bean Curd Roll stuffed by Mixed Mushroom and Matsutake	HK\$ 88
話梅皇白玉涼瓜 Pickled White Bitter Melon with Dried Plums Jus	HK\$ 88
肉鬆沙律冰川茄子 Eggplant with Minced Pork Salad	HK\$ 88
黃金脆魚皮 Crispy Fish Skin with Salted Egg Yolk	HK\$ 88
八味黑金豆腐 Deep-fried Bamboo Charcoal Tofu, Dried Bonito Flakes	HK\$ 88

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肉 | Meat

文火醬燒牛肋肉 🍖 Slow-Braised Beef Short Ribs in Special Sauce	HK\$ 468
膏蟹蒸手剁肉餅 🍖 Steamed Mud Crab with Minced Pork	HK\$ 388
黑蒜香煎一口和牛粒 Pan-Fried Wagyu Beef Cubes with Black Garlic and Scallions	HK\$ 288
金不換醬椒牛小排 Sautéed Beef with Basil and Pickled Chili	HK\$ 288
鮮沙薑煎焗三黃雞 Pan-Fried Sanhuang Chicken with Fresh Sand Ginger	HK\$ 238
欖香薑芽蒸三黃雞 Steamed Sanhuang Chicken with Presserved Black Olives and Tender Baby Ginger	HK\$ 238
金蒜鮮花椒爆黑豚肉 Sautéed Berkshire Kurobuta Pork with Golden Garlic and Fresh Sichuan Pepper	HK\$ 198
酒糟柚子一字骨 Braised Pork Ribs with Red Wine Lees and Pomelo	HK\$ 198
紅酒蕎頭黑醋豬爽肉 Sautéed Pork Neck with Red Wine Pickled in Black Vinegar	HK\$ 188
四寶慢燉東北粉條 Stewed Chinese Cabbage and Pork Belly with Potato Noodle	HK\$ 168

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海味 | Dried Seafood

蠔皇中東 20 頭糖心乾鮑伴愉耳

Braised 20-Head Middle East Dried Abalone and
Elm Ear with Abalone Sauce

HK\$ 828
(位 Per Person)

蠔皇三頭澳洲鮑魚

Braised 3-Head Australian Abalone with
Abalone Sauce

HK\$ 688
(位 Per Person)

鮮蟹肉桂花炒魚翅

Stir-fried Shark's Fin with Fresh Crab Meat
and Scrambled Eggs

HK\$ 598

南非五頭湯鮑扣鵝掌

Braised 5-Head South African Abalone and Goose
Web with Abalone Sauce

HK\$ 298
(位 Per Person)

黑蒜鮮淮山淮乾燒日本關東遼參

Braised Kansai Sea Cucumber with Black Garlic

HK\$ 268
(位 Per Person)

魚籽金湯扣花膠扒

Braised Fish Maw Steak in Pumpkin
Broth with Caviar

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(位 Per Person)

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魚翅 • 湯 | Shark's Fin and Soup

火焰雞燉大排翅 (十六兩)

Double-Boiled Superior Shark's Fin Soup
with Yunnan Ham and Chicken

HK\$ 3,980

(六至八位用)

水珍紅燒翅配法式燉蛋 (四兩)

Braised Shark's Fin Soup with Turtle
Calipash and Crème Brûlée

HK\$ 1,380

(三至四位用)

* 請於兩天前預訂 *

* Please pre-order 2 days in advance *

古法堂弄雞煲翅 (六兩)

Traditional Double-Boiled Shark's Fin
Soup with Chicken (6 tael)

HK\$1,380

(三至四位用)

濃湯金衣八寸金勾翅

Pan-fried Shark's Fin in Supreme Broth

HK\$ 1,380

(三至四位用)

雞絲蟹肉翅

Braised Shark's Fin Soup with Shredded
Chicken and Crab Meat

HK\$ 398

(位 Per Person)

舞茸菌螺頭燉雞湯

Double-Boiled Chicken Soup with
Maitake Mushrooms and Sea Whelk

HK\$ 398

(三至四位用)

松茸花膠瑤柱燉豬脷湯

Double-Boiled Matsutake Mushroom
Soup with Fish Maw and Conpoy

HK\$ 138

(位 Per Person)

瑤柱花膠海皇羹

Seafood Thick Soup with Conpoy and
Fish Maw

HK\$ 138

(位 Per Person)

生拆蟹肉酸辣羹

Hot and Sour Thick Soup with Crab Meat

HK\$ 138

(位 Per Person)

鮮茴香牛肉羹

Beef Thick Soup with Fresh Fennel

HK\$ 98/\$ 328

(位 / 例)

護國菠菜羹

Braised Spinach and Taro Soup with
Morels and Tofu

HK\$ 88/\$ 288

(位 / 例)

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